
ARMY FOOD NET

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Army Center of Excellence, Subsistence
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The Army Center of Excellence, Subsistence (ACES).

The Army Center of Excellence, Subsistence receives direction and guidance from the Army G4 in matters pertaining to the worldwide Army Food Service. ACES serves as the executive agent for administration of the Army Food Program. Click [here](#) for the ACES mission statement.

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Welcome to the *Army Food Net*!

This quarterly food service newsletter is an extension of the [ACES mission](#). Our goal in publishing *Army Food Net* is to provide Army Food Program professionals at all levels current information of interest related to the operation and management of the Army Food Program.

We have attempted to include information and articles that cover all areas of the Army Food Program and we have solicited input from all functional teams within ACES. This quarter's issue serves as sort of "jumbo issue", as we have included some important year-end closeout information.

You can click on the links to take you to the appropriate topic or you can just scroll through the document.

Additional information regarding ACES and the entire Army Food Program is available on the ACES website, <http://www.quartermaster.army.mil/aces/>. Archived issues of "Army Food Net" will be on the website as well.

We hope that you find the information contained in *Army Food Net* both interesting and useful. We request your feedback in making future issues the best they can be. Please click [here](#) to leave feedback.

Upcoming Events:

[Food Management Assistance Team Schedule](#)

[Prime Vendor Quality Audit Schedule](#)

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ACES Mission

Assist in preparing the Quartermaster Corps for the conduct of its logistics support mission through effective and efficient leadership, training, and directorship of the Army Food Program.

Train soldiers, civilians, and members of other services/countries in Army subsistence and food service for wartime, garrison, and field training, hands-on training, training as we fight and training to standard.

Develop Army subsistence and food service concepts, doctrine, systems, force structure, and material requirements in wartime, garrison, and field training to include sustaining combat ready forces operating in both a joint and a combined environment to meet worldwide commitments.

Ensure the Army Center of Excellence, Subsistence sustains, maintains, and optimizes available resources to carry out its mission.

Subsistence Receipt & Storage

“Hey Sarge, the rations are here!” This sentence is repeated hundreds of times a week in Army garrison dining facilities all over the world. Those words usually begin the process for the receipt and storage of subsistence at most Army dining facilities. Many Army dining facilities complete this process three or more times a week. The routine nature of the delivery of both prime vendor and local vendor deliveries of subsistence can lead to complacency and boredom in the receipt process. Be advised that vendor delivery personnel are perceptive and are the first to know which facilities are conducting a complete check for quality and quantity and which facilities are not.

Apathy in the receipt process in some cases results in dining facilities receiving products that are date stressed, refrozen, incorrect products, short counts, inaccurate weights, or products considered less than wholesome. Errors made during a poor receipt process are generally revealed after the fact, when the cooks inform dining facility or TISA management that the bread products delivered yesterday appear to be moldy or the pork chops ordered for lunch tomorrow have just been “discovered “ by the ration man to be pork roast. Management stressing the importance of the receipt process can avoid these errors by ensuring that the dining facility staff authorized to receipt subsistence are checking all subsistence items received for condition and quantity, every time subsistence is delivered to the dining facility or TISA.

Subsistence Supply Managers, Food Operations Sergeants, Contractors, and Dining Facility Managers, should ensure that detailed receipt procedures focusing on the inspection and receipt of subsistence delivered to either the TISA or dining facility are in place, understood by receiving personnel, and updated as required to include new vendor product information.

DA PAM 30-22, paragraph 3-18 provides guidance and information regarding the receipt process for subsistence received at the dining facility. Paragraph 3-19, DA Pam 30-22 reinforces management responsibilities for safeguarding subsistence, however the general common sense guidance contained in the DA Pam 30-22 requires reinforcement at the local garrison or training area level to include any pertinent information that addresses local vendor deliveries; soda, bread products, dairy, FF&V, bread codes, etc.

The specific receiving information contained in DA PAM 30-22 should be the basis for the development of an up- to- date Standard Operating Procedure (SOP) that incorporates specific procedures that include your local Subsistence Prime Vendor (SPV) and Market- Ready Vendors delivering subsistence products to your garrison dining facilities.

The food program manager or subsistence supply manager may have developed as part of their food program, a local SOP for receipt procedures for implementation at garrison dining facilities and the TISA. If you are newly assigned to an installation dining facility management position and not sure, check! Subsistence receipt procedures not only focus on product quantity and product condition, but also address subsistence security. Subsistence receipt and security are usually also part of the installation FPCON plan.

Discuss the key functional subsistence management areas below with your authorized receiving staff:

Product – Ensure that authorized dining facility receiving staffs perform a complete quality, condition, and quantity

inspection of subsistence delivered to your facility. As part of the inspection process, they must ensure that products being delivered are actually those products ordered, and adjust quantity or reject suspect or incorrect products on the delivery documents at the time of delivery.

Personnel – Mandate in-house supervision of any personnel doing repair work in your dining facility or anyone making vendor deliveries. Under no circumstances should your staff allow vendors or maintenance workers into any of your subsistence storage areas unescorted or unsupervised.

Property – Increase barriers (Lock them) to your subsistence storage areas and strictly limit access to ration storage areas to “Authorized Ration Personnel Only”. Physical security of the facility is a management responsibility to include restricting the access of vendors or visitors to food preparation and storage areas. Food preparation and storage areas are restricted to “Authorized Personnel Only”.

Hand washing

Hand washing is “....the single most important means of preventing the spread of infection.” --Center for Disease Control

Hand washing is the most effective way to prevent the spread of infections. This is especially important for those who work in public places because of the inherent risks of daily contact with the public. Good hand washing can prevent or greatly decrease risk of the following disease: Influenza, E.coli 0 157:H7, Respiratory Syncytial Virus (RSV), Hepatitis A, and the Common Cold.

For effective hand washing, follow these steps:

- 1 remove any rings or other jewelry (clean if soiled)
- 2 use warm water (as hot as bearable) and wet hands thoroughly
- 3 use soap (1-3 mL) and lather very well
- 4 scrub your hands, between your fingers, wrists, and forearms with soap for at least 20-30 seconds
- 5 scrub under your nails
- 6 rinse thoroughly
- 7 turn off the tap/faucets ~ with paper towel
- 8 dry your hands with a single use towel or hot air dryer
- 9 avoid possible contaminated areas once hands are clean



Christmas 2006 MENU

**Pimiento-Cream Cheese with Dark Breads & Assorted Crackers
Holiday Waldorf Salad on Kiwi Slices
Shrimp Cocktail with Seafood Cocktail Sauce
French Onion Soup with Parmesan Croutons**

**Roast Turkey with Giblet Gravy
Baked Ham with Pineapple Sauce
Carved Roast Beef with Brown Gravy**

**Twice-baked Potatoes with Sour Cream
Red-Skin Mashed Potatoes
Candied Yams
Savory Bread Dressing**

**Broccoli Spears with Lemon Zest
Baked Acorn Winter Squash
Holiday Calico Corn**

**Layered Cherry-Lime Gelatin Salad
Salad Bar with Assorted Fresh Fruits
Cranberry-Orange Relish
Cornbread Muffins with Butter Pats**

**Dessert Bar with Pecan Pie, Apple Cobbler,
Mint-Chocolate & Vanilla Pudding Parfait, Whipped Topping
Assorted Decorated Holiday Cookies
Mixed Nuts
Candy Canes & Ribbon Candy Pieces
1% Milk, Coffee, Tea, Hot Chocolate, Regular & Diet Soft Drinks**

Upgrade to MBU

The Army is upgrading the MBU. This upgrade will expand the range of heat output from its current range of 22,000-

47,000 BTU/hr to 11,000-53,500 BTU/hr. This upgrade will involve replacing the fuel delivery block with a new one containing an upgraded flame sensor the can operate at higher temperatures. *But you don't have to take our word for it!* We have included in this edition of *Army Food Net* a copy of the Modification Work Order issued by Soldier & Biological Chemical Command:

1. **Purpose.** To upgrade the Modern Burner Unit V-1, NSN 7310-01-452-8137, to the capability of the MBU V-3, NSN 7310-01-507-9310, by increasing its range of heat output. The low heat output will decrease from 22,000 Btu/hr to 11,000 Btu/hr. The maximum heat output will increase from 47,000 Btu/hr to 53,500 Btu/hr. This will be accomplished by replacing the fuel delivery block. Integral with the new fuel delivery block is an upgraded flame sensor capable of operating at much higher temperatures. This will eliminate the high temperature shut down experienced by the MBU V-1.

2. **Priority.** This modification is classified as ROUTINE.

3. **End Item(s) or system(s) to be modified.**

Item	NSN
KCLFF	7360-01-200-9828
KCLFF-E	7360-01-374-1980
CK	7360-01-473-3408
MKT-75	7360-00-138-7782
MKT-75A	7360-01-092-0470
MKT-82	7360-01-155-6020
MKT-85	7360-01-214-1176
MKT-85S	7360-01-246-4646
MKT-90	7360-01-313-2238
MKT-95	7360-01-417-4635
MKT-99	7360-01-483-8617
MKT-99, Tan	7360-01-500-4644
MFK	7360-01-276-9817
FSC	7360-01-277-2558
FSC (2)	7360-01-496-2112

4. **Module(s) (components, assemblies, subassemblies, boards, and cards) to be modified.**

The following item(s) shall be modified

Modern Burner Unit (MBU), NSN 7310-01-452-8137, CAGEC 3AD06

5. **Part(s) to be modified.** None.

6. **Application.**

a. **Time Compliance Schedule.** The effective date of this MWO is 12 April 2004 and completion date is 30 April 2008.

b. **Level of Maintenance.** All maintenance actions to be performed by contractor at the military installation.

c. **Work force and Man-Hours Requirement.** Contained in contract.

d. **MWO to be applied prior to or concurrently with this MWO.** None.

7. **Technical Publication affected/changed.** The following Technical Publication will implement the hardware changes.
TM-10-7310-281-13&P

8. **MWO kit(s)/part(s) and their disposition.**

a. **MWO kit(s)/part(s).** The contractor is responsible for providing all related parts, materials, and consumables; therefore, no Kit NSN. Contractor shall dispose of all parts replaced.

b. Contents of Contractor MWO Kit.

- i) Fuel Delivery Block, NSN 7310-01-507-9310, CAGEC 3AD06, Qty 1
- ii) Decal Set, NSN N/A, CAGEC 3AD06, Qty 1
- iii) Dummy connector plug, NSN N/A, CAGEC 3AD05, Qty 1

9. Special tools; tool kits' jigs' test, measurement, and diagnostic equipment (TMDE); and fixtures required.
Provided by contractor, if required.

10. Modification Procedures. The contractor shall replace all mandatory parts and restore the MBU to full operational effectiveness, as described in the statement of work, using their best commercial practices.

11. Calibration. None required.

12. Weight and Balance Data. Weight and balance are not significantly affected.

13. Quality Assurance Requirements. All applicable QA provisions per contract shall apply.

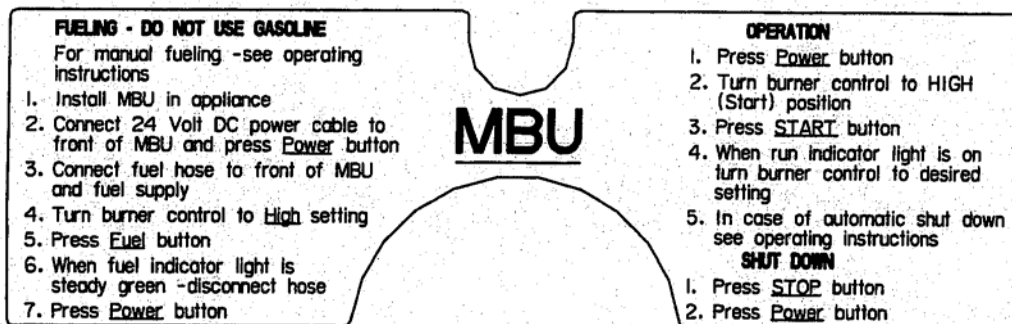
14. Recording and Reporting of the Modification.

15. Records and reports. The SBCCOM MWO Office will report application information to the Modification management Information System.

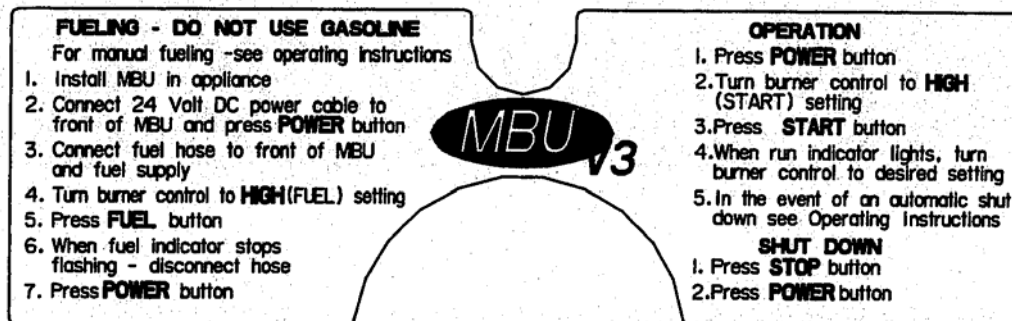
16. Materiel Change (MC) Number. This MWO is authorized by MC number 1-04-04-0005.

17. Modification Identification. The decals on the front of the MBU will be replaced with one indicating it is a V3 MBU.

Before MWO:



After MWO:



Account Management

The importance of good account management cannot be overstated. It is a necessary and critical skill required by food operations professionals to achieve a balanced dining facility account. The ability to plan and provide quality meals that meet Army Menu Standards for your Soldiers and diners, while achieving regulatory account management requirements, is the goal of all Army food operations professionals. Dining facility account management is the active art of planning menus, balancing and incorporating available on-hand inventory, reviewing diner preferences, incorporating Army Menu Standards, reviewing available subsistence products on the Master Item File, and meeting the needs of the organization. As Food Operations Sergeants and dining facility managers, this is your goal and mission.

The Military Personnel Army (MPA), which funds your dining facility subsistence budget, is going to have a major shortfall for FY06. Military personnel related accounts will almost certainly always be funded by the Army; however when one account runs over budget the money must come from another account. This can become a readiness issue, as all classes of supply compete for dwindling Army dollars. As managers of our dining facility food service budgets, we are charged with operating our dining facility accounts to ensure that we provide wholesome and nutritious meals to our diners, while still balancing our dining facility account. This is no easy accomplishment, however I know as food service professionals you are up to the task!

The Army Food Management Information System (AFMIS) provides you with all the management tools necessary for determining and programming meal-serving costs based on the types of menu products you offer for service at each planned meal throughout the accounting period.

The repeated use of the Financial Liability Investigation of Property Loss (DD Form 200) (FLIPL) which replaced the Report of Survey (ROS) system is not the answer for adjusting overspent dining facility accounts occurring because of mismanagement or fraud. When liability is not assessed to an activity or individual, a FLIPL represents a direct cost to the MPA subsistence account and the Army Food Program. FLIPLs are many times initiated by organizations to “fix” the results of poor dining facility management practices and the resulting mismanagement of Army MPA subsistence funds. They do not in many cases address the underlying root cause of the problem that is often just plain poor management at the operator level. Food service professionals at all levels must ensure monthly that the dining facility account status and menu planning in our dining facilities are within established regulatory guidance.

Garrison food program managers and Army food advisors working with assigned dining facility managers will determine during their review of accounts if additional management training and mentoring is required. Senior food program leadership is charged with the responsibility of providing assistance as required for dining facility management to be successful. Garrison food program managers and food advisors at all levels from garrison to Region or Army Command/Army Service Component Command level can access the Army Food Service Decision Support System (DSS), which is one of the tools for reviewing dining facility status. This tool provides insight to your dining facilities well being, but it does not replace the hands-on approach needed to advise and train our food service personnel.

The Army Food Program policy and procedures (AR 30-22 and DA PAM 30-22) provide the responsibilities for oversight and corrective actions to be initiated if accounts are under/overspent. We must get back to the basics of management and provide this training and leadership to ensure our food service professionals have the tools to maintain and operate dining facilities in today's fluctuating environments.

Be advised that just because your installation is balanced or under spent does not relieve the responsibility of the individual dining facility accounts to be within required account tolerance factors. Any dining out of tolerance requires a FLIPL to determine why the account was out of tolerance.

There are many assets available to assist you in meeting these requirements, from mentorship by fellow Warrant Officers or Noncommissioned Officers (NCOs), to your Installation Management Agency (IMA) leadership, or to the Army Center of Excellence Subsistence (ACES). ACES can provide additional training either by Video Teleconference or on the ground support. The ACES Management Assistance Division (MAD) can provide a tailored Food Management Assistance Team

(FMAT) to provide training and support for any food service operation including menu development, account management, AFMIS and DSS training, or any other needs of your personnel and operations. ACES is just a phone call or e-mail away.

Training and leadership are the keys to effective dining facility account management; this is both an individual and collective organization responsibility. Managers and leaders, take a hard look at your dining facility account status and make responsible decisions in managing your account. Let's do our part in meeting the Department of the Army's budget requirements.

Food Service Contract Management and Contracting Officer Representative Training

The Army Center of Excellence, Subsistence (ACES) continues to provide Food Service Contract Management (FSCM) and Contracting Officer Representative (COR) Training in a comprehensive five day course offered at Ft Lee, Virginia. FSCM/COR training is part of the Warrant Officer Advanced Course (WOAC) and the Warrant Officer Basic Course (WOBC) in addition to being part of the Food Service Management Course (FSM). The following is the current class schedule for FY 07-

October 30 – November 3, 2006
December 4 – December 8, 2006
February 26 – March 2, 2007
April 16 – April 20, 2007
June 18 – June 22, 2007

Additional dates may be added as needed throughout the fiscal year and will be posted to the ACES website at www.quartermaster.army.mil/aces. The next six month course schedule will also be included in the "Upcoming Events" section of the *Army Food Net*. Any questions regarding this training can be addressed by contacting the Concepts, Systems, Policies Division (CSPD) of ACES at (804) 734-4842/ 4848/ 4832/ 4858 or DSN 687-4842/ 4848/ 4832/ 4858.

Year-end reminders

Late September and early October can be a very busy time for Army units and installations. The transition from one fiscal year to the next requires many time sensitive tasks that must be completed, affecting many areas of operations *including* food service. To help you accomplish year-end close out tasks properly, we have identified key end of year tasks required by AR 30-22. The tasks are listed below, along with appropriate reference(s).

- ✓ Determine the year-end financial status of the installation food program (FPM, AR 30-22, paras 3-12a(5) and 3-15)
- ✓ Conduct and enter into AFMIS the end the of year close out inventory, verified by an command designated individual (AR 30-22, para 3-24c and DA Pam 30-22 para 3-20)
- ✓ Conduct the TISA annual accountability inventory (SSM/disinterested officer, AR 30-22 para 5-15 and DA Pam 30-22, para 5-32)
- ✓ Turn-in all cash in the dining facility (AR 30-22, para 3-29)
- ✓ Validate all DD Form 1544 books issued during the year that have not been turned in (command designated individual, AR 30-22 para 3-35)
- ✓ Submit a Food Service Management Plan to ACES (by 30 October) for each installation (IMA region directors, AR 30-22, para 3-10 and DA Pam 30-22, Appendix B)
- ✓ For AFMIS year-end closeout procedures, click [here](#)

***Upcoming Events:**

Food Management Assistance Team schedule

2-6 October	Honduras
16-20 October	Fort Leonard Wood
23 October – 2 November	Fort Hood
30 October – 3 November	Fort Monmouth
27 November – 1 December	Key West

Prime Vendor Quality Audit Schedule

TBD October	Korea
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Representatives from the installation and all supported units are encouraged to attend these informative events. This is a great opportunity for you to learn how your local prime vendor is evaluated and how well he is performing!

Food Service Contracting Management Course Schedule

30 October – 3 November	Fort Lee, VA
4 December – 8 December	Fort Lee, VA
26 February – 2 March	Fort Lee, VA

Call DSN 687-4842, -4848, -4832, or -4858 (commercial 804-734-xxxx) for more information.

****All upcoming events and dates are subject to change due to changes in mission requirements and funding****

2006 Year End Closeout Procedures

ALL AFMIS System Administrators:

Below are the 2006 Year End Closeout Procedures that must be completed by AFMIS users.

NOTE: These procedures **DO NOT** apply to sites on SCP 14 / AFMIS Web.

There are **both** Fiscal Year (FY) and Calendar Year (CY) requirements. Systems Administrators (SAs) are requested to **pass this information to the following users** and to **verify** that these individuals take appropriate action in a timely manner.

- TISA Subsistence Supply Manager (SSM)
- Food Program Manager (FPM) at the installation
- Food Operations Sergeant (FOS) / manager at each on-line dining facility

TISA – Fiscal Year Action

1. The Subsistence Supply Manager (SSM) will insure that the subsistence FUND CODE is changed before processing any FY 07 transactions through the TISA module of AFMIS. The Fund Code must be changed in two places in AFMIS – the Prime Vendor Uniques File and the Installation Uniques File.

- a) USA AFMIS sites must change the FUND CODE from 65 to 75.
- b) USAR AFMIS sites must change the FUND CODE from 67 to 77.

NOTE: The FUND CODE should only be changed after all receipts have been processed for fiscal year 06 ending 30 September. Receipts received up to 30 September must be processed and passed to STORES before making the change. DSCP/STORES use the data we send from AFMIS Receipts to bill MPA. Sites processing receipts where vendors make deliveries on 30 September must process those receipts before changing the FUND CODE. Should orders for Fiscal Year 07 need to be sent to STORES before the receipts are finished, it is OK to send them with the old FUND CODE. Bills are based on the receipt. Change the FUND CODE after the last receipts for September have been processed to STORES.

2. To change the FUND CODE in the AFMIS files, execute the following:

a. Prime Vendor Uniques (section 12.2.10.3 on page 12-34 TISA EUM): Select TISA PRIME VENDOR COMMAND MENU / MAINTAIN PRIME VENDOR FILES / ORDER DATA. Enter the new FUND CODE on the PRIME VENDOR MODIFY ORDER DATA screen AJK-924.

b. Installation Uniques (section 7.8.5 on page 7-66 TISA EUM): Select TISA COMMAND MENU / FILES MAINTENANCE / INSTALLATION UNIQUES FILE / REQUISITION DATA. Enter the new FUND CODE on the IUF REQUISITIONS DATA SCREEN AJK-757.

FPM (Food Program Manager) The FPM at the installation must ensure that the following three actions are completed in AFMIS.

Fiscal Year Action

*Enter the new accounting classifications into AFMIS “NO LATER THAN” 30 September 2006 before End of Day is run. These classifications **MUST** be in the system at least 1 day **PRIOR** to the effective date of 1 October. The Accounting Classification process is located in section 7.12 on page 7-139 of the IFA End User Manual. Accounting Classifications are provided by the finance center that supports your installation.*

Send Master Menus to Dining Facilities

Send the Master Menus for **November and December 2006** to the on-line dining facilities.

Enter Meal Rates for the New Year Into AFMIS **NOTE:** This could be a fiscal OR calendar year requirement based on when DA sets the rates.

Enter the new meal rates into AFMIS “IAW” the **EFFECTIVE DATE** of the new rates. The rates must be entered into AFMIS at least one (1) day PRIOR to the effective date. The Cash Meal Cost Update process is located in Section 7.8 on page 7-107 of the IFA End User Manual.

FOS (Food Operations Sergeant) / Dining Facility Manager.

The dining facility FOS / manager must ensure that the following actions are completed in AFMIS at each on-line dining facility.

Fiscal Year Action You must complete action # 1 below BEFORE you run action # 2.

1. Create a **final** cash turn-in for the current FY in AFMIS. See section 8.3.7 on page 8-41 of the DFO End User Manual for instructions on how to run the voucher reset process.
2. Run the Fiscal Year End Reset Vouch Number process to reset the Cash Turn-In voucher number, Transfers, Turn-Ins, Report of Survey, and Statement of Charges numbers to 1.

Enter New Meal Rates on the Back Office Server (BOS)

For those installations using the Joint Food Service System (JFS) for headcount procedures the dining facility FOS **MUST** enter the new meal rates as follows:

- a) On the Back Office Server (BOS) log in as a manager and select Tools, Manager, Edit Buffet Prices. Input Meal Prices Screen is displayed.
- b) Enter the new meal rates and click on the “Close” button. Click on the “Yes” button to save the changes.
- c) Make sure the new meal rates are entered after the last meal is served and closed out for the old meal rates.

NOTE: Although they were not posted as of the date of this correspondence, you can locate the 2007 dining facility meal rates when they are available at:

[http:// www.dod.mil/comptroller/rates/](http://www.dod.mil/comptroller/rates/)

Click on the link: “Food Service Charge at Appropriated Fund Dining Facilities (Tab G)”. If this link is not available, click on the “Food Service Charges at the Military Academies (Tab B)” link. Tab G will be the last page on this web site.

System Administrator (SA) – Calendar Year Action

NOTE: This is a Calendar Year Closeout Requirement. Before you roll the Master Menus forward to 2007, **MAKE SURE** that the FPM has sent the Master Menus for *November and December* 2006 to the on-line dining facilities. You **cannot** roll the Master Menu dates forward to CY 2007 until **after** 1 November 2006. To accomplish this requirement:

1. Revoke DBA privileges from IFA users and allow these users connect privileges only. This is necessary to maintain ownership integrity of the database and prevent issues with updates of the database in the future. **The SA must run this process between 1 November and 15 December 2006 to roll the Master Menus forward to CY 2007.**
2. To roll the Master Menu year forward to the new calendar year:
 - a) Log in as **afmis**
 - b) Insure that the **DBPATH** is set to: **/informix/tisa:/Informix/dfo/afmis:/Informix/ahc.**
 - c) Change directory to **/informix/tisa/ia**
 - d) Execute **ajkg0p.4ge.**
 - e) Select option “C” INSTALLATION FILES MAINTENANCE, option “A” MASTER MENU, option “A” UPDATE MASTER MENU, press “C” to continue, and option “D” ROLL MENU DATES FORWARD (NEW CALENDAR YEAR).

Questions concerning the procedures directed to the Customer Assistance Office, DSN 687-1051, Commercial 804-734-1051.